

THE BERKELEY
BOATHOUSE

40°44'30.822 N 73°59'21.508 W

SHARED PLATES

- CALAMARI** gochujang vinaigrette, furikake, shishito peppers 16
- SPINACH ARTICHOKE DIP** artichoke hearts, herbed focaccia, smoked paprika 14
- SEARED AHI*** GF ancho chili relish, avocado, mango, crispy quinoa 17
- MUSSELS** grilled sourdough, thai green curry, california chili oil, cilantro, lime 16
- MAHI TACO** pico de gallo, avocado slaw, chipotle aioli, queso fresco, avocado crema 15
- SEARED WAGYU SLIDERS*** stone ground mustard, fennel relish, moody blue cheese 14
- KOREAN GLAZED CHICKEN WINGS** gochujang honey glaze, sesame seeds, chive, pickled vegetables 16
- GRILLED ARTICHOKE** GF lime tarragon aioli, basil aioli, pink peppercorn 12
- FRIED OYSTERS** red curry aioli, smoked paprika, micro frisee salad, grilled lemon 15
- BURRATA PLATE** grilled sourdough, fried basil pesto, marinated heirloom tomato, balsamic glaze, olive oil, micro basil 14
- BRUSSELS SPROUTS** GF kung pao sauce, peanut, sesame, chili threads 12

BURGERS & SANDWICHES

- SEARED DOUBLE WAGYU BURGER*** smoked fiscalini cheddar, bacon, bibb lettuce, heirloom tomato, onion, tomato aioli 17
- FRIED CHICKEN SANDWICH** kewpie mayo, slaw, avocado, tomato, brioche bun 16
- LOBSTER, CRAB, SHRIMP ROLL** crab, lobster and shrimp served in a grilled roll with bibb lettuce, heirloom tomato, chives, smoked paprika and Old Bay aioli 20

ENTREES

- FILET AU POIVRE*** blood orange & beet salad, goat cheese mousse, black truffle butter, truffle demi 37
- BISON SHORT RIB** horseradish mashed potatoes, asparagus tips, portobello, demi, gremolata 32
- VEGETABLE RISOTTO** VG GF baby zucchini, balsamic blistered tomato, parsnip threads, basil oil 23
- GRILLED MAHI*** GF panca pepper marinade, hondashi risotto, asparagus tips, horseradish custard, mango glaze, kimchi furikake 26
- SEARED SCALLOPS*** GF celery root purée, romano beans, corn, pancetta, russet potatoes 32
- SEARED SALMON*** loch duart salmon, asparagus, Sardinian pasta, fried basil pesto, pea shoots 28
- SEAFOOD CURRY*** grilled sourdough bread, mussels, shrimp, scallop, mahi, thai green curry, california chili oil, cilantro, lime 34
- SQUASH AGNOLOTTI** VG house made ricotta agnolotti, delicata squash, marinated maitake mushroom, pickled shallot, fried sage, squash puree, espelette pepper 21

GREAT TO SHARE!

CHARCUTERIE BOARD

All meats made locally by Golden Gate Meat Company in Richmond, CA.

Prosciutto, Soppressata, Coppa, Red Wine Salami.

Truffled Brie by Marin Cheese Company, Marin County, CA

Fiscalini Purple Moon by Fiscalini Cheese Company, Modesto, CA

Purple Haze, Cypress Grove Cheese, Humboldt County, CA

Served with cornichons, house pickled mustard seeds, frisee, and herbed focaccia. 18

SALADS & SOUP

ROASTED SQUASH SOUP V, GF spiced coconut crema, pomegranate seed, toasted pepitas, parsnip thread, fried sage 10

ARUGULA V, GF marinated feta, baby beets, blood orange, blackberry, pistachio, parsnip thread, panca pepper vinaigrette 14

BOATHOUSE COBB* GF peppered bacon lardon, avocado, cherry tomato, egg, moody blue cheese, breakfast radish, honey crème vinaigrette 15

BIBB LETTUCE roasted corn, avocado, sweet drop peppers, crispy quinoa, queso fresco, corn nuts, cilantro lime dressing 13

WINTER HARVEST SALAD V, VG GF lolla rossa and bibb lettuce, delicata squash, comice pear, pomegranate seed, glazed walnut, maple thyme vinaigrette 14

SIDES

MUSHROOM CONSERVA 10
TRUFFLE GARLIC FRIES 10
GRILLED ASPARAGUS 10
HONDASHI RISOTTO 10

FLATBREADS

ROASTED GARLIC ALFREDO V asparagus, portobello mushroom, sweet drop peppers, arugula, truffle oil 17

SALAMI & PROSCIUTTO marinara, heirloom tomato, mozzarella, basil pesto, micro basil 18

SMOKED CHICKEN bbq sauce, fresh corn, queso fresco, crispy black beans, chipotle aioli, micro cilantro 17

DESSERTS

CREME BRULEE TRIO chocolate, ginger, espresso, lemon 10

CITRUS PANNA COTTA candied kumquat, hazelnut tuile, passion fruit 10

CHOCOLATE CAKE raspberry puree, edible flowers, and powdered sugar dusting 10

GELATO FLIGHT three locally sourced seasonal flavors from Almare Gelato 10

V - Vegetarian | GF - Gluten Free | VG - Vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies before ordering. Substitutions may be subject to additional charge.

COCKTAILS 15

KENTUCKY BUCK

Maker's Mark, lemon, simple syrup, strawberry, Angostura Bitters, Fever Tree Ginger Beer

RISING SUN

Suntory Toki Whisky, Luxardo Liqueur, Alchemist ginger syrup, lemon

TROPEZ SPRITZ

Lejay Creme de Cassis, rose wine, soda

MONKEY BUSINESS

Monkey 47 Gin, lime, St. Germain, simple syrup, blueberries

BAY BLUES

Vodka, Combier Le Bleu, Alchemist Passion fruit syrup, lemon

EL DIABLO

Patron Silver, Combier Cassis, lime, Fever Tree Ginger Beer

TAMARIND + SMOKE

El Silencio Espadin, yellow chartreuse, lime, Liquid Alchemist Tamarindo Syrup, Hella Smoked Bitters

BROWN SUGAR BOURBON COFFEE

Brown Sugar Bourbon, Corbin Cash Sweet Potato hot coffee

AUTUMN OLD FASHIONED

Longbranch Bourbon, Corbin Cash Sweet Potato, walnut bitters

AGED BARREL COCKTAILS PLEASE ASK YOUR SERVER FOR OUR WEEKLY SELECTIONS 18

BEER & DRAFT

ASK US ABOUT OUR ROTATING, SEASONAL, LOCAL DRAFT BEER

DOMESTIC 8

Budweiser
Bud Light
Coors Light
Michelob Ultra
Ace Hard Cider

IMPORT BEER 9

Corona Extra
Corona Light
Stella Artois
Guinness Stout
Guinness Kaliber NA

LOCAL CRAFT

Great White, Wheat, Lost Coast, ABV 4.8%, Eureka, CA 9
Sierra Nevada, Pale Ale, ABV 5.6%, Napa, CA 9
Racer 5, IPA, Bear Republic, 7.5%, Healdsburg, CA 10
Flyway Pils, Pilsner, Drake's, ABV 5.5%, Leandro, CA 10
Gilman IPA, Lager or Pilsner, Berkeley, CA 10

WINE

WHITES

WHITE WINE FLIGHTS

THREE 3 OZ POURS 15

Riesling, Wente, Riverbank, Livermore, CA
Sauvignon Blanc, Geysers Peak, River Ranches, Russian River, CA
Rosé, Rodney Strong, Sonoma County, CA

SPARKLING SPLIT GLS . . . BTL

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|--|----|----|
| Brut, Chandon, CA (185 ml) | 15 | -- |
| Blanc De Noirs, Gloria Ferrer, Sonoma, CA (split 375 ml) | 22 | -- |
| Brut Prestige, Mumm Napa, Napa, CA (185 ml) | 15 | -- |

ROSÉ

| | | |
|--|----|----|
| Rosé of Cabernet Franc, Cenyth, Sonoma County, CA | 15 | 54 |
| Rosé of Pinot Noir, Rodney Strong, Sonoma County, CA | 12 | 42 |

RIESLING

| | | |
|---------------------------------|----|----|
| Wente, Riverbank, Livermore, CA | 10 | 33 |
|---------------------------------|----|----|

VIOGNIER

| | | |
|---|----|----|
| Arrowood, Saralee's Vineyard, Sonoma County, CA | -- | 63 |
|---|----|----|

CHARDONNAY

| | | |
|---|----|----|
| Cambria, Katherine's Vineyard, Santa Maria Valley, CA | 12 | 42 |
| Patz and Hall Winery, Sonoma Coast, CA | | 67 |
| Stag's Leap Wine Cellars, Karia, Napa Valley, CA | | 63 |
| Robert Mondavi, Napa Valley, CA | 12 | 42 |

SAUVIGNON BLANC

| | | |
|---|----|----|
| Freemark Abbey Winery, Napa Valley, CA | -- | 60 |
| John Anthony Carneros, Napa Valley, CA | 14 | 50 |
| Robert Mondavi, Fumé Blanc, Napa Valley, CA | 12 | 42 |
| Geysers Peak, River Ranches, Russian River Sonoma, CA | 12 | 42 |

PINOT GRIGIO

| | | |
|--|----|----|
| Ferrari-Carano, Russian River Valley, CA | 11 | 34 |
|--|----|----|

DESSERT WINES

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|---|----|----|
| Kendall-Jackson Grand Reserve, Late Harvest Chardonnay Monterey County, CA | 12 | 42 |
| True Gentleman's Port | 16 | 65 |
| Joseph Phelps Delice Late Harvest, Napa Valley, CA (3 oz pour / 375 ml bottle) | 20 | 79 |

WINES ON TAP 10/GLS

Rosé of Pinot Noir, Meiomi, Napa Valley, CA
Sauvignon Blanc, Benziger, North Coast, CA
Pinot Noir, Imagery, CA

REDS

RED WINE FLIGHTS (HIGH ELEVATION)

THREE 3 OZ POURS 17

Cabernet Sauvignon, Atlas Peak Winery, Napa Valley, CA
Spring Mt and Atlas Peak, 1600-2000 ft
Ferrari-Carano, Sonoma, CA
Cabernet Sauvignon, Rodney Strong, Sonoma County, CA,
Knights Valley, 200 ft

PINOT NOIR GLS . . . BTL

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|--|----|----|
| Joseph Phelps, Freestone, Sonoma Coast, CA | -- | 80 |
| Rodney Strong, Russian River Valley, Sonoma, CA | 12 | 44 |
| Davis Bynum, Russian River Valley, CA | 16 | 60 |
| Siduri, Lemoravo Vineyard, Santa Lucia Highlands, CA | -- | 70 |
| Siduri, Santa Barbara, CA | 17 | 70 |

CABERNET SAUVIGNON

| | | |
|---|----|-----|
| Cain Cuvee, top of Spring Mountain, Napa, CA, 1800-2200 ft | 17 | 61 |
| Atlas Peak Winery, Napa Valley, CA Spring Mt and Atlas Peak, 1600-2000 ft | 18 | 62 |
| Rodney Strong, Sonoma County, CA Knights Valley, 200 ft | 17 | 61 |
| Rowen, Red Blend, Cooley Ranch Vineyard, CA Sonoma Mountain, 2040 ft | -- | 79 |
| Silver Oak, Alexander Valley, CA | -- | 90 |
| Rodney Strong, Alexander's Crown, Alexander Valley, CA High elevation, 1500 ft | -- | 120 |
| Rodney Strong, Brothers Ridge, Alexander Valley, CA High elevation, 1000 ft | -- | 120 |

CABERNET FRANC

| | | |
|------------------------------------|----|----|
| Mondavi, Oakville, Napa Valley, CA | -- | 90 |
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MERLOT

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|-----------------------------------|----|----|
| Charles Krug, Napa Valley, CA | 13 | 46 |
| Ferrari-Carano, Sonoma County, CA | 12 | 42 |

SYRAH

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|---|----|----|
| Cambria, Santa Maria Valley, Tepusquet Vineyard, CA | 13 | 46 |
| Summerland, Paradise Road Vineyard, Santa Ynez, CA | -- | 60 |

ZINFANDEL

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|-----------------------------------|----|----|
| Rodney Strong, Sonoma County, CA | 12 | 42 |
| Hartford Court, Russian River, CA | -- | 89 |